

## ABSTRACT

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*The modification of steamed sponge cake made from soda (root beer) is a creative innovation in the culinary world that combines the characteristics of traditional cakes with a typical carbonated drink, namely root beer soda. In this experiment, root beer soda is used as one of the main ingredients in the steamed sponge cake batter as a substitute for the developer. The background of this modification was influenced by innovative explorations in the culinary world, cultural influences, trend development, and availability of ingredients. Recipe formulation and consumer appeal are the main objectives of this research. Soda root beer provides a root and spice flavor that is rarely found in traditional cakes. Because the main ingredient of making this soda root beer is also the sarsaparilla plant. Modifications like this can be part of the evolution of culinary trends that combine unusual components to create interesting and unique dishes. An experimental method was used to determine how the addition of soda root beer impacted the steamed sponge cake. Organoleptic tests were conducted to obtain results of the taste, texture, color, aroma and appearance of the product. The texture, color, taste, aroma, and appearance of the modified steamed sponge cake product were all observed variables. The results obtained from product experiments on steamed sponge cake modifications are steamed sponge cake products with root beer acceptable to consumers and the public. With the number of average values of good scale percentage*

*Keywords: Steamed Bolu, Root Beer, Modification, Experiment, Organoleptic Test*